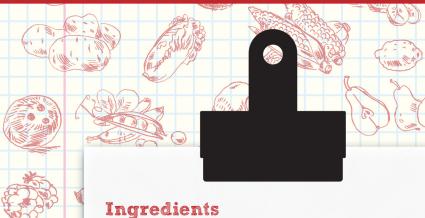


Wir Garlic & Paprika Beef



| Ingredient | Quantity | Unit |
|--|----------|------|
| Beef Minced Chuck UK RT | 500.00 | g |
| Lettuce - Iceburg | 0.25 | Each |
| Salad Tomato | 100.00 | g |
| Water | 150.00 | ml |
| Sysco Classc Mat White Cheddar Grt 5x1kg | 125.00 | g |
| Sysco Classic Paprika Pepper 1x480g | 10.00 | g |
| Cooks Co Garlic Puree 1x1.2kg | 10.00 | g |
| Stand n Stuff Flour Tortillas 1x4x8 | 12.00 | Each |

Preparation Notes

- Brown the mince in a hot pan. Drain off any excess liquid before adding the garlic and paprika seasoning and water.
 Bring to the boil and then reduce the heat and simmer for 10 minutes, stirring
- 3. Heat the oven to 165°C (Gas mark 3).
- 4. Wrap the tortillas in foil and place them in the oven to warm through for 7-9 $\,$
- 5. Fill the tortillas with the beef mince, shredded lettuce, diced tomatoes and grated cheese.

Looks Like





| CEREAL GLUTEN | Y |
|--|-----------------------|
| CRUSTACEA | N |
| FISH | N |
| MOLLUSCS | N |
| PEANUTS | N |
| SESAME SEEDS | N |
| SOYBEAN | N |
| TREE NUTS | N |
| CELERY / CELERIAC | N |
| EGGS | N |
| | |
| MILK | Y |
| MILK MUSTARD | Y N |
| 1.11. | - |
| MUSTARD | N |
| MUSTARD LUPIN | N N |
| MUSTARD LUPIN ADDED SULPHUR DIOXIDE | N N N |
| MUSTARD LUPIN ADDED SULPHUR DIOXIDE WHEAT | N N N Y |
| MUSTARD LUPIN ADDED SULPHUR DIOXIDE WHEAT BARLEY | N N N Y |
| MUSTARD LUPIN ADDED SULPHUR DIOXIDE WHEAT BARLEY RYE | N N N Y N |

